

Food Safety Fact Sheet

Reheating Foods

INTRODUCTION

Reheating is a critical control point, or a point at which reaching proper internal temperatures can help ensure that a food is safe to eat. Cooks must know the proper temperature for reheating food, monitor the reheating process, and record temperatures of reheated foods.

HERE ARE THE FACTS

The FDA Food Code requires that all leftover foods or foods that have a precooked or leftover food as an ingredient be reheated to 165 °F for 15 seconds within 2 hours.

APPLICATION

Reheat foods using proper procedures.

- Reheat the following foods to 165 °F for 15 seconds within 2 hours:
 - ◊ Any food that has been cooked and cooled and will be reheated for hot holding,
 - ◊ Leftovers reheated for hot holding,
 - ◊ Products made from leftovers, such as soup or casseroles, and
 - ◊ Precooked, processed foods that have been previously cooled.
- Reheat foods rapidly using the correct equipment. When reheating food, the total time the temperature of the food is between 41 °F and 165 °F cannot exceed 2 hours.
- Serve reheated food immediately or place in appropriate hot holding unit.

Monitor reheating process.

- Check food temperatures with a clean, sanitized, and calibrated thermometer.
- Take at least two internal temperatures from each batch of food that is reheated.
- Insert thermometer into the thickest part of the food, which usually is in the center.
- Record the temperature and the time the temperature is checked.

Take corrective action if appropriate temperatures of the food are not met.

- Continue reheating until required temperature is reached, up to a maximum of 2 hours.
- Discard food if reheating temperature is not met within 2 hours.

Remember, follow state or local health department requirements.





Reheating Foods cont.

References

- U.S. Department of Agriculture, Food and Nutrition Service, & Institute of Child Nutrition. (2015). *Food safety in schools*. University, MS: Author.
U.S. Department of Agriculture, Food and Nutrition Service, & Institute of Child Nutrition. (2016). *HACCP-based standard operating procedures: Reheating time/temperature control for safety foods*. Retrieved from <http://www.nfsmi.org/ResourceOverview.aspx?ID=75>

U.S. Department of Health and Human Services Public Health Services, Food and Drug Administration. (2013). *FDA food code*. Retrieved from <http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/ucm374275.htm>

This project has been funded at least in part with Federal funds from the U.S. Department of Agriculture, Food and Nutrition Service through an agreement with Institute of Child Nutrition at The University of Mississippi. The contents of this publication do not necessarily reflect the views or policies of the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement by the U.S. government.

The University of Mississippi is an EEO/AE/TitleVI>Title IX/Section 504/ADA/ADEA Employer.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability.

To file a complaint of discrimination, write USDA, Director, Office of Civil Rights; Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (202) 720-5964 (voice and TDD). USDA is an equal opportunity provider and employer.

© 2016, Institute of Child Nutrition, The University of Mississippi, School of Applied Sciences

Except as provided below, you may freely use the text and information contained in this document for non-profit or educational use with no cost to the participant for the training providing the following credit is included. These materials may not be incorporated into other websites or textbooks and may not be sold.

Suggested Reference Citation:

Institute of Child Nutrition. (2016). *Reheating foods*. University, MS: Author.

The photographs and images in this document may be owned by third parties and used by The University of Mississippi under a licensing agreement. The University cannot, therefore, grant permission to use these images.

For more information, please contact helpdesk@theicn.org.